

CLASS TITLE: SENIOR FOOD SCIENTIST

Class Code: 02728300

Pay Grade: 27A

EO: B

CLASS DEFINITION:

GENERAL STATEMENT OF DUTIES: To perform standardized and complex quantitative and qualitative chemical and physical tests, analyses and examinations on a large variety of food products; to plan, assign and review the work of subordinates in a small laboratory or in a program within the laboratory engaged in the analysis of food products; and to do related work as required.

SUPERVISION RECEIVED: Works under the general supervision of a superior who occasionally assists on difficult problems; work is reviewed occasionally upon completion.

SUPERVISION EXERCISED: Plans, assigns, supervises and reviews the work of subordinates in a laboratory.

ILLUSTRATIVE EXAMPLES OF WORK PERFORMED:

To perform standardized and complex quantitative and qualitative chemical and physical tests, analyses and examinations on a large variety of food products.

To plan, assign and review the work of subordinates in a small laboratory or in a program within the laboratory engaged in the analysis of food products.

To perform new, unusual or difficult laboratory examinations.

To perform research studies on various projects.

To devise and implement quality control procedures.

To coordinate and integrate the activities of the laboratory unit with the activities of other laboratory units.

To review, analyze and evaluate scientific reports prepared by subordinates and make recommendations regarding their release and implementation.

To make recommendations for improvements of the laboratory toward a more effective operation.

To organize and maintain the laboratory literature resources in the area of unit's specialty.

To appear in court or at hearings as an expert witness.

To implement laboratory safety regulations and review activities for conformity to such regulations.

To prepare reports.

To do related work as required.

REQUIRED QUALIFICATIONS FOR APPOINTMENT:

KNOWLEDGES, SKILLS AND CAPACITIES: A thorough knowledge of the principles and practices of food science, chemistry and biochemistry and the ability to apply such knowledge in the performance of a variety of complex and standardized food analyses; a thorough knowledge of laboratory methods and techniques; a thorough knowledge of research techniques as related to laboratory studies; the ability to perform complex chemical and physical test and analyses of food products, including the operation, effective utilization and adjustment of complicated instruments and equipment; the ability to plan, supervise, train and review the work of subordinates; the ability to perform research activities; the ability to analyze and interpret findings, and to present conclusions and recommendations through the submission of analytical reports to superiors, medical professionals, other public health and regulatory agencies, and private and public health laboratories and clinics; the ability to understand and follow complex oral and written instructions; the ability to maintain effective working relationships; the ability to observe safety precautions and procedures; and related capacities and abilities.

EDUCATION AND EXPERIENCE:

Education: Such as may have been gained through: graduation from a college of recognized standing with a Bachelor's Degree in Food Science, or with a Bachelor's Degree in Chemistry supplemented by courses in Food Science; and

Experience: Such as may have been gained through: employment in a private, public health or food laboratory involving the performance of routine and complex chemical and physical tests and analyses of food products.

Or, any combination of education and experience that shall be substantially equivalent to the above education and experience.

Class Created: December 11, 1973

Editorial Review: 3/15/03